

DUNE

RESTAURANT

STARTERS

Pressed ham hock Pickled vegetables, celeriac remoulade	7.5
Cornish mackerel fillet 'on toast' Onion bread, sweet tomato sauce	7.5
Seared scallops Onion bhaji, mango salsa, herb salad	8.5
Breaded boconcinni (v) Heritage tomato salad	7
Crispy beef & noodle salad Soy dressing	7.5
House cured salmon Beetroot and apple	7.5
Soup of the day	5

MAINS

Charred pork belly Spring onions, noodles, Asian greens	16.5
Slow braised lamb Cous cous, tabbouleh, spiced potatoes, yoghurt	16.5
Sweet potato gnocchi Roasted butternut squash, crispy sage, chilli butter	14
Fillet of sea trout Creamed polenta, capers, roast garlic, cavolo nero, beurre noisette	19
Stone bass Confit potato, black olive, sun-blushed tomato, salsa verdê	19
Pan fried chicken breast Wild Mushrooms, fondant potato	18
Tribute battered Cornish hake Hand cut chips, smashed peas, tartare sauce & lemon	12.5

SALADS

Niçoise salad (v) Leaves, green beans, jersey royals, anchovies & black olives	6/9
Superfood salad (v) Avocado, cous cous, seeds & berries	6/9
Add pan roast chicken breast, fillet of salmon or fried halloumi to any main size salad	5

BURGERS

Bay burger Smoked bacon, mature cheddar, mustard mayo & skinny fries	12.5
Cajun spiced chicken breast burger Smoked bacon, mustard mayo & skinny fries	12.5
Grilled halloumi burger (v) Red onion marmalade, grilled courgette, basil pesto & skinny fries	11.5

STEAKS

Chargrilled 8oz rib eye steak	25(5)
Pan fried 8oz fillet steak	29(9)
16oz Chateaubriand to share	58(38)
All steaks are served with confit tomato, grilled flat mushroom, herb butter & hand cut chips	

(price in brackets indicates supplement for inclusive diners)

SIDES

Peppercorn sauce (v)	all 3.5
Cornish blue cheese sauce (v)	
Béarnaise sauce (v)	
Mixed salad (v)	
Hand cut chips (v)	
Skinny fries (v)	
Green beans, toasted almonds & garlic butter (v)	
Battered onion rings (v)	
Sweet potato fries (v)	

If you have any dietary requirements please inform a member of staff when ordering. All of our dishes can be customised to fit your personal dietary requirements. We try and source as much produce as possible from the local area.